

## **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

### **Listing of Claims:**

1. (Currently Amended) A wheat-containing bakery product comprising:  
from about 1-150 baker's percent of a first proteinaceous ingredient comprising at least  
about 70% by weight protein; and  
a second proteinaceous ingredient selected from the group consisting of-
  - (a) between about 0.5-100 baker's percent of a wheat protein isolate product;
  - (b) between about 0.5-100 baker's percent of a modified wheat protein concentrate product formed by dispersing wet gluten in an ammonia solution followed by spray drying other than wheat gluten;
  - (c) between about 0.5-100 baker's percent of a devitalized wheat gluten product;
  - (d) between about 0.5-20 baker's percent of a fractionated wheat protein product;
  - (e) between about 0.5-20 baker's percent of a deamidated wheat gluten product;
  - (f) between about 0.5-30 baker's percent of a hydrolyzed wheat protein product; and
  - (g) any combination of ingredients (a)-(f).
2. (Original) The product of claim 1, said first proteinaceous ingredient selected  
from the group consisting of vital wheat gluten, soy protein concentrate, soy protein isolate, whey  
protein, sodium caseinate, nonfat dry milk, dried egg whites, wheat protein isolate, wheat protein  
concentrate, devitalized wheat gluten, fractionated wheat protein, deamidated wheat gluten,  
hydrolyzed wheat protein, and mixtures thereof.
3. (Original) The product of claim 1, said product comprising from about 5-60  
baker's percent of said first proteinaceous ingredient.
4. (Original) The product of claim 1, said product being chemically leavened.

5. (Original) The product of claim 4, said product comprising a chemical leavening agent selected from the group consisting of sodium bicarbonate, monocalcium phosphate, sodium aluminum phosphate, sodium aluminum sulfate, sodium acid pyrophosphate, dicalcium phosphate, potassium acid tartrate, and glucono-delta-lactone.

6. (Original) The product of claim 4, said product having a total protein content from about 4-18% by weight.

7. (Original) The product of claim 1, said product being yeast leavened.

8. (Original) The product of claim 7, said product having a total protein content from about 5-35% by weight.

9. (Currently Amended) A wheat-containing bakery product comprising:  
from about 1-150 baker's percent of a first proteinaceous ingredient;  
a second proteinaceous ingredient selected from the group consisting of-  
(a) between about 0.5-100 baker's percent of a wheat protein isolate product;  
(b) between about 0.5-100 baker's percent of a modified wheat protein concentrate product formed by dispersing wet gluten in an ammonia solution followed by spray drying other than wheat gluten;  
(c) between about 0.5-100 baker's percent of a devitalized wheat gluten product;  
(d) between about 0.5-20 baker's percent of a fractionated wheat protein product;  
(e) between about 0.5-20 baker's percent of a deamidated wheat gluten product;  
(f) between about 0.5-30 baker's percent of a hydrolyzed wheat protein product; and  
(g) any combination of ingredients (a)-(f); and

from about 5-120 baker's percent of a resistant starch.

10. (Original) The product of claim 9, said resistant starch selected from the group consisting of physically inaccessible starch entrapped within a protein matrix or a plant cell wall, raw starch granules that resist digestion by alpha-amylase, retrograded amylose, and chemically modified starch.

11. (Original) The product of claim 10, said resistant starch being a chemically modified starch.

12. (Original) The product of claim 9, said first proteinaceous ingredient selected from the group consisting of vital wheat gluten, soy protein concentrate, soy protein isolate, whey protein, sodium caseinate, nonfat dry milk, dried egg whites, wheat protein isolate, wheat protein concentrate, devitalized wheat gluten, fractionated wheat protein, deamidated wheat gluten, hydrolyzed wheat protein, and mixtures thereof.

13. (Original) The product of claim 9, said product comprising from about 5-60 baker's percent of said first proteinaceous ingredient, said first ingredient being vital wheat gluten having a protein content of at least about 70% by weight.

14. (Original) The product of claim 9, said product being chemically leavened.

15. (Original) The product of claim 14, said product comprising a chemical leavening agent selected from the group consisting of sodium bicarbonate, monocalcium phosphate, sodium aluminum phosphate, sodium aluminum sulfate, sodium acid pyrophosphate, dicalcium phosphate, potassium acid tartrate, and glucono-delta-lactone.

16. (Original) The product of claim 14, said product having a total protein content from about 4-18% by weight.

17. (Original) The product of claim 9, said product being yeast leavened.

18. (Original) The product of claim 17, said product having a total protein content from about 5-35% by weight.

19. (Original) The product of claim 9, said product comprising from about 20-90 baker's percent of said resistant starch.

20. (Currently Amended) A dough comprising:  
a quantity of flour;  
from about 1-150 baker's percent of a first proteinaceous ingredient comprising at least about 70% by weight protein; and  
a second proteinaceous ingredient selected from the group consisting of-  
(a) between about 0.5-100 baker's percent of a wheat protein isolate product;  
(b) between about 0.5-100 baker's percent of a modified wheat protein concentrate product formed by dispersing wet gluten in an ammonia solution followed by spray drying other than wheat gluten;  
(c) between about 0.5-100 baker's percent of a devitalized wheat gluten product;  
(d) between about 0.5-20 baker's percent of a fractionated wheat protein product;  
(e) between about 0.5-20 baker's percent of a deamidated wheat gluten product;  
(f) between about 0.5-30 baker's percent of a hydrolyzed wheat protein product; and  
(g) any combination of ingredients (a)-(f).

21. (Original) The dough of claim 20, said first proteinaceous ingredient selected from the group consisting of vital wheat gluten, soy protein concentrate, soy protein isolate, whey protein, sodium caseinate, nonfat dry milk, dried egg whites, wheat protein isolate, wheat protein concentrate, devitalized wheat gluten, fractionated wheat protein, deamidated wheat gluten, hydrolyzed wheat protein, and mixtures thereof.

22. (Original) The dough of claim 20, said dough comprising from about 5-60 baker's percent of said first proteinaceous ingredient.

23. (Original) The dough of claim 20, said dough being chemically leavened.
24. (Original) The dough of claim 21, said dough comprising a chemical leavening agent selected from the group consisting of sodium bicarbonate, monocalcium phosphate, sodium aluminum phosphate, sodium aluminum sulfate, sodium acid pyrophosphate, dicalcium phosphate, potassium acid tartrate, and glucono-delta-lactone.
25. (Original) The dough of claim 23, said dough having a total protein content from about 4-18% by weight.
26. (Original) The dough of claim 18, said dough being yeast leavened.
27. (Original) The dough of claim 26, said dough having a total protein content from about 5-35% by weight.

28. (Currently Amended) A dough comprising:  
a quantity of flour;  
from about 1-150 baker's percent of a first proteinaceous ingredient;  
a second proteinaceous ingredient selected from the group consisting of-  
(a) between about 0.5-100 baker's percent of a wheat protein isolate product;  
(b) between about 0.5-100 baker's percent of a modified wheat protein concentrate  
product formed by dispersing wet gluten in an ammonia solution followed by  
spray drying other than wheat gluten;  
(c) between about 0.5-100 baker's percent of a devitalized wheat gluten product;  
(d) between about 0.5-20 baker's percent of a fractionated wheat protein product;  
(e) between about 0.5-20 baker's percent of a deamidated wheat gluten product;  
(f) between about 0.5-30 baker's percent of a hydrolyzed wheat protein product; and  
(g) any combination of ingredients (a)-(f); and  
from about 5-120 baker's percent of a resistant starch.

29. (Original) The dough of claim 28, said resistant starch selected from the group consisting of physically inaccessible starch entrapped within a protein matrix or a plant cell wall, raw starch granules that resist digestion by alpha-amylase, retrograded amylose, and chemically modified starch.

30. (Original) The dough of claim 29, said resistant starch being a chemically modified starch.

31. (Original) The dough of claim 28, said first proteinaceous ingredient selected from the group consisting of vital wheat gluten, soy protein concentrate, soy protein isolate, whey protein, sodium caseinate, nonfat dry milk, dried egg whites, wheat protein isolate, wheat protein

concentrate, devitalized wheat gluten, fractionated wheat protein, deamidated wheat gluten, hydrolyzed wheat protein, and mixtures thereof.

32. (Original) The dough of claim 28, said dough comprising from about 5-60 baker's percent of said first proteinaceous ingredient, said first ingredient being vital wheat gluten having a protein content of at least about 70% by weight.

33. (Original) The dough of claim 28, said dough being chemically leavened.

34. (Original) The dough of claim 33, said dough comprising a chemical leavening agent selected from the group consisting of sodium bicarbonate, monocalcium phosphate, sodium aluminum phosphate, sodium aluminum sulfate, sodium acid pyrophosphate, dicalcium phosphate, potassium acid tartrate, and glucono-delta-lactone.

35. (Original) The dough of claim 33, said dough having a total protein content from about 4-18% by weight.

36. (Original) The dough of claim 28, said dough being yeast leavened.

37. (Original) The dough of claim 36, said dough having a total protein content from about 5-35% by weight.

38. (Original) The dough of claim 28, said dough comprising from about 20-90 baker's percent of said resistant starch.

39. (New) A wheat-containing bakery product comprising:  
from about 1-150 baker's percent of wheat gluten; and  
a quantity of a proteinaceous ingredient selected from the group consisting of-

(a) between about 0.5-100 baker's percent of a wheat protein isolate product;

- (b) between about 0.5-100 baker's percent of a devitalized wheat gluten product;
- (c) between about 0.5-20 baker's percent of a fractionated wheat protein product;
- (d) between about 0.5-20 baker's percent of a deamidated wheat gluten product;
- (e) between about 0.5-30 baker's percent of a hydrolyzed wheat protein product; and
- (f) any combination of ingredients (a)-(e).

40. (New) The bakery product of claim 39, said product further comprising a quantity of a resistant starch.